

GUIDANCE FOR DEVELOPMENT OF SOFTWARE UTILIZING THE NND-CNP
NOTES ON THE FOOD GROUPING SYSTEM
(Prepared 4/95)

INTRODUCTION

Foods in the NND-CNP have been grouped so that, in most cases, school food service users will find foods that they consider to be similar in the same area of a food file list. This grouping was accomplished by assigning a FOOD GROUP CODE to each CNP food and to each food in the buying guide file, and by ordering the file records in the FOOD DESCRIPTION (FDES) and FOOD BUYING GUIDE (BUYGD) files first by food group code number, then alphabetically by food description (so all "Beans, ..." would list out together).

A FOOD GROUP DESCRIPTION file to define the meaning of the food group codes was inadvertently omitted from Release 1 of the NND-CNP.

FOOD CATEGORY REPLACES FOOD GROUP

In the first release of the database, foods were assigned a code for a field called FOOD GROUP. However, with Release 2 of the NND-CNP, this field will be renamed to be the FOOD CATEGORY CODE. The basic system for grouping foods will NOT change, only the field name.

The field name will be changed to FOOD CATEGORY CODE in order to lessen the possible confusion between this NND-CNP field and the food group system used in the USDA Standard Reference Database. The two food grouping systems are very similar but have some differences. For example, in the NND, foods like dried beans and peas are grouped with the vegetables into category #11, while the Standard Reference grouping system separates dried beans and peas into their own group: "legumes", 16. In the NND, foods like catsup, mustard and relish are grouped together into a category for "condiments", while in the Standard Reference Database these foods are distributed into the vegetable and spice groups. Other obvious differences are the NND categories for recipe foods and purchased mixed dishes, which have no counterparts in the Standard Reference food group system.

FOOD CATEGORY NAME FILE

Included with this document is a listing of the FOOD CATEGORY NAME (CTGNME) file which will be included with Release 2 of the NND. The parameters for this file are:

FOOD CATEGORY CODE	N 2
CATEGORY DESCRIPTION	A 100

Of the 99 possible code numbers, the first 60 are reserved for USDA definition while 61 through 99 are open for other uses.

FLEXIBILITY IN FOOD GROUPING SYSTEM

The grouping system used by USDA to organize the database is not mandatory. A software vendor might consider the USDA system as a suggestion about how they might organize their food/ingredient file. The USDA system is a “default” organization until and unless the software vendor chooses to re-organize the food data for their own purposes. Software systems may do some or all of the following:

- keep the exact USDA grouping system and code number in their food file.
- translate the USDA category code number to a text group name (example: group 1 = DAIRY, group 18 = BAKED, etc), maybe add more group/category names and then re-assign NND foods to the group/category that seems logical for that particular software system.
- keep the basic NND food groups/ categories but allow users to add their own food categories/”ingredient classes”, and/or delete or modify the basic-NND defined code numbers.

Some method of grouping must be available to assist the user in locating foods within the database. Ideally, this grouping system should be based on real-life use of the NND data, by school food service managers, who want to analyze recipes and/or plan menus for school children.

SEARCHING FOR FOODS BY CATEGORY

The reason it is essential to have some method of grouping foods is that it allows the NND-CNP users to successfully search the database (either by the manual search of a printout, or by viewing a screen display, or by using a system search function). The ability to search by food group/category is one of the desirable system search functions, enabling the user to browse through the entire list of foods in a category.

ABBREVIATION OF USDA FOOD GROUP DESCRIPTIONS

Abbreviation of the USDA food group (or category) descriptions is acceptable as long as the meanings remain clear. For example, the full descriptions of food group/categories #43 and #44 are “Purchased mixed dishes – lunch (or breakfast) entrees/main dishes”. These could be shortened to “Purchased Lunch Entrees” or “Purchased Breakfast Entrees”.

The ultimate goal of these categorization schemes is that the user be able to easily and accurately find any ingredient for which he/she is searching.

EDITING OF FOOD CATEGORY CODES AND DESCRIPTIONS

The ability to edit food category codes and descriptions is desirable to users. Each food service has its own methods of grouping foods and the software system needs to be flexible. The system documentation should instruct the user on how to add a category to the category list, edit a category description, and (carefully) delete a category.

ASSIGN FOOD CODE TO CATEGORY

Ideally, a user should be able to assign a food to a category either by code or by description. The most convenient way to accomplish this would be a system display of all the available category codes and descriptions, from which the user could select by a “point and click” method.

File Listing

Printed: 4/24/95
Data as of 10/94

FOOD CATEGORY NAME (CTGNME)
FILE TO BE RELEASED WITH CN2
(Ctgnme-2. r1, total records = 60)

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Food category Code	Category description
1	Dairy: butter, cheese, eggs, milk, yogurt
2	Spices, seasonings, flavorings, leavening agents
3	Baby food
4	Fats and oils: margarine, shortening, mayonnaise, salads dressing
5	Poultry: chicken, turkey
6	Soups, sauces and gravies
7	Luncheon meat and sausage
8	Cereals
9	Fruits and fruit juices
10	Pork
11	Vegetables (includes beans and legumes)
12	Nuts and seeds
13	Beef
14	Beverages
15	Fish
16	Condiments: catsup, mustard, relish
17	Lamb
18	Baked goods: breads, cakes, cookies, crackers, pies, rolls
19	Snacks and sweets

20	Grains
21	--- Reserved for USDA definition
22	--- Reserved for USDA definition
23	--- Reserved for USDA definition
24	--- Reserved for USDA definition
25	--- Reserved for USDA definition ---
26	--- Reserved for USDA definition ---
27	--- Reserved for USDA definition ---
28	--- Reserved for USDA definition ---
29	Miscellaneous
30	General recipes
31	Bread and cereals recipes
32	Dessert recipes
33	Main dish recipes
34	Salad and dressing recipes
35	Sandwich recipes
36	Sauce and gravy recipes
37	Soup recipes
38	Vegetables recipes
39	--- Reserved for USDA definition ---
40	--- Reserved for USDA definition ---
41	--- Reserved for USDA definition ---
42	--- Reserved for USDA definition ---

File Listings

Printed: 4/24/95
Data as of 10/94

FOOD CATEGORY NAME (CTGNME)
FILE TO BE RELEASED WITH CN2
(Ctgnme-2. r1, total records = 60)

Page 2

43	Purchased mixed dishes – lunch entrees/main dishes (pizza, etc)
44	Purchased mixed dishes – breakfast entrees/ main dishes
45	--- Reserved for USDA definition ---
46	--- Reserved for USDA definition ---
47	--- Reserved for USDA definition ---
48	--- Reserved for USDA definition ---
49	--- Reserved for USDA definition ---
50	--- Reserved for USDA definition ---
51	--- Reserved for USDA definition ---
52	--- Reserved for USDA definition ---
53	--- Reserved for USDA definition ---
54	--- Reserved for USDA definition ---
55	--- Reserved for USDA definition ---
56	--- Reserved for USDA definition ---
57	--- Reserved for USDA definition ---
58	--- Reserved for USDA definition ---
59	--- Reserved for USDA definition ---
60	--- Reserved for USDA definition ---

Note: This document was originally distributed as part of a packet of seven guidance documents for software developers. The original was dated May 17, 1995 and signed by Ron Vogel. A copy of the original packet is included in the packet of materials sent to new software developers. The letter and packet are available upon request. This Word document was created on February 25, 2005.